Heaven Are happy in their loves. "Within the lapl Of Elen do we dwell; the days all peace Go by us like a dream; the orehard trees Are overblest with fruit; the vines grow With store of gold; the heavily jeweled grape Its emerald and dark blood ruby shows Pendant in clusters; over all the land, In gorgeous bloom and color rioting. Her sway she doth 'extend-our gracious

Queen. Our paths are decked with all the

flowers, As if soliciting our hearts to throw Aside their thrall and care; to give aloose To mirth and laughter; to all such delights As love makes banquet of.

It is no time for labor; let us rest, Whilst vonder fountain lapsing music tells Through dim arcades; whilst flaunting but terflies

Go by from flower to flower, the very soul of idleness; or burrowing in the dusk Of June-hearted roses, hums the bee A drowsy roundelay of honeyed toil. These all entire us to forget our thoughts And sooth our hearts to reveries and ease. Let tinkling-footed Pleasure weave anear Her dance to melodies of Eastern lands, Whilst love a fairy garland round our hearts Entwines-but hence! away dull-thoughted

care! That Summer flower, the poppy, sentinels Our rest and wraps us in Area Pan dreams.

PARM, GARDEN AND HOUSEHOLD.

Red diever. N. L. Hunt says in the Kansas Farmer, if farmers would turn their atten-tion to clover fields for hog range they doubtless would have better success in hog raising, and be enabled to turn off more pork to market with less corn. There is as much range in one acre of red clover, properly set, for cattle and horses as on three of prairie during the season.

Pig Raising.

The Live-Stock Indicator remarks that one great mistake in pig raising is in having the breeding stock too young in breeding the sows before they become well grown and matured, and also in buying young breeding sows instead of full grown ones. Keep a good breeding sow as long as she will have good pigs, no matter if she is seven or eight years old, for old or fully matured sows invariably have healthier and stronger offsprings, while they have large litters, which is quite an item when ten or more sows are kept for breeding. It is well enough and in some cases even desirable to breed these fully matured sows to a young and vigorous boar.

The Rhubarb Plant.

No garden is complete unless it contains a few rhubarb plants. They are often grown on the edges of walks and sometimes near the fences, when but a few are wanted. Rhubard is excellent for pies, and when prepared the same as when ready for pies it can be put away in jars and preserved for future Roots set out this year will proplant. But different trees vary in the duce good-sized stalks next year. The plants will do best if supplied with a plants will do best if supplied with a dressing of well-rotted manure, and an occasional watering with soap-suds. Plaster also benefits them, as likewise always for anything we have flowers will common salt. In dividing the roots for planting a portion of the the it never seeds, but is propagated crown should remain with each section. Rhubarb needs good cultivation, and if not nearly the same, as infects the the soil should be kept mellow. Mulching also assists the plants.

The Chester White Standard.

The Swine Breeders' convention agreed upon the following as a description of their characteristics: "Head short, and broad between the eves; ears thin, projecting forward, and lap at the point; neck short and thick; jowl large; body lengthy and deep, proad on the back; hams full and deep legs short and well set under for bearing the weight; coating thinnish, white, straight, and if a little wavy not objectionable; small tail, and no Since the foregoing was adopted the tendency has steadily been towards reducing somewhat the coarseness of the bone and shortening their heads and ears; and the improvement has been so marked that fair specimens of the breed are nearly models in form. The large, lopped ears, coarse heads, long, coarse tails and hair, and coarse, spongy bones are not, as in times past, characteristics of the breed; and the enormous weights to which they formerly fed, are now not considered

most desirable or profitable. Summer Diet Drinks.

In warm summer weather, says the Orange County Farmer, many persons feel an irresistible craving for some thing sour, and often gratify this desire by a free indulgence in pickles or vegetables made acid with vinegar. This demand for acids indicates a deficiency in the acid secretions of the stomach, and the demand for an artificial supply is a natural one, but vinegar is not the best substitute. A setie acid (vinegar) is never found in the natural secretions of a healthy stomach. Lactic soid is one of the chief agents that give acidity to the gastric juice of the stomach in health. This is the acid of sour milk, and therefore one of the best summer diet drinks that we can use is buttermilk. It satisfies the craving for acids by giving to the stomach a natural supply, and at the same time furnishing in its cheesy matter, a good supply of wholesome nutrition. A man will endure fatigue in hot weather better on buttermilk than on any diet drink he can use. Resceding Grass Lands.

A correspondent of the New England
Farmer writes that "many old fields "The Land of Dykes and Windmills,"
are of late years being reseeded by turning over after haying, harrowing dam who, having amassed a fortune in down, and having the fertilizer, either trade, determined to spend the reninant of his life in the quiet seclusion of plied to their surface and worked in, and a liberal seeding of grass seed."

And he might have added that many them to dine with him. The guests tields are reseeded by merely harrow on arriving at his residence, were suring the stubble immediately after the prised to see the extraordinary prepar-hay has been taken off, doing the work constant had been made for their re-very thoroughly with a sharp-toothely ception. On a plain oak table, covered harrow, and then sowing the seeds for with a blue cioth, were some wooden harrow, and then sowing the seeds for grass, harrowing lightly to cover them, and following with a roller to make all smooth. A top-dressing of manure will help wonderfully. In this way the grass roots that are yet in the land are saved, as but a part will be destroyed in harrowing. Mr. Geddeo peyntions that this spring he has s I w cmea piece of land that was mowed las round to cover this new seeding anls ovout the partial catch of the old. eq one of fine white damask substituted;

with a blue cioth, were some wooden plates, spoons and drinking vessels. The buttons, being full of an explosive substance, burst, and inflicted such wounds on the young man that he died a few minutes afterward, leaving no trace as to his identity. This sentence they awaited the specific that the murder of Alexander II was preceded by similar warnings.

He was so mad to find his wife not at home that he took the soap and wrote across the looking glass: "Bettound to cover this new seeding anls ovout the partial catch of the old. eq

and the guests were agreeably sur-Pinching off Vince. A practical gardener makes the fol-ewing statement: "Last year, as a est of a frequent practice among grow-ers of melons and squashes, I pinched the ends of the long main shoots of the melons, squashes and eucumbers, and left some run at their own will. One prised to see a number of servants dressed in gurgious liveries enter with the third course, which consisted of everything necessary to form a most sumptuous banquet. The master of the house then addressed his friends in

squash plant sent out a single stem reaching more than forty feet, but did

not bear any fruit. Another plant was pinched until it formed a compact mass of intermingling side shoots eight feet

square, and it bore sixteen squashes. The present year a muskmelon plant

thus pinched in, covered the space al-lotted to it, and it set twenty-three

specimens of fruit; the most of them were pinched off. The pinching causes many lateral branches, which

latter produce the female or fertile blossoms, while the main vines pro-

duce only the male blossoms. The difference in favor of the yield of an acre of melons treated by this pinching

process may easily amount to one hun-dred barrels."

The Currant.

and when once planted, they are left to

wards. Pruning is entirely neglected,

rare circumstance to find plants in any-

duce their fruit in the greatest perfec-

tion is a deep, rich, mellow loam,

Bees and Clover.

Bee culture has been powerfully advo-cated for the honey sake, and would

of the bees in fertilization of flowers.

es of Da win in reference to these par

ticular flowers, strongly recommends

the rearing of bees on all clover farms

for the special purpose of fertilization.

even though their honey be disregarded,

for it appears that clover is entirely

dependent on insects for its fertiliza-

tion, and chiefly upon bees. The form of the flowers and the manner in which

precedes that of the upper flowrets ren-

ders the success or failure of a clover

seed crop simply a result of the employ-ment or non-employment of these hum-

The Silk Worm Mulberry.

The mulberry has male and female

proportions of each -some trees having

wholly by cuttings. Some years ago it

beca ne infested with a disease similar,

American Plane or Sycamore, and this

worms fed on these leaves become dis-eased. This was the chief reason of the

failure of the old "Multicaulis" scheme.

The seedlings of Morus Alba are usual-

ly free from disease, and make healthy food for the silk worm. Although

the fruit is sometimes black or amber

color. Morus moretti is but a variety

of this species, as is also the Russian or

Mennonite mulberry of the West. The

danger is that in propagating these

Pickles.

Pickles are far better home made

The prejudice existing against manu-

much care cannot be exercised in the

use of brass kettles, or tin or copper re-

beautiful green color is imparted to the

pickles, so also is a paisonous substance, ruinous to the health of those

Pickles cannot be boiled long without

becoming soft and unfit for use. They

are usually sufficiently cooked by pour

ing boiling vinegar over them, although sweet pickles will bear more heating

Small cucumbers are the best for

pickles. Mixed pickles, piccalilli, Chutney chow chow, and others of a

like flery nature, ought to be eaten with

with vinegar, and, if at any time they

begin to grow mouldy, boil up the vin-

any time during the season, whenever the vinegar is scalded.

A Dinner with a Moral.

Pickles ought to be kept covered

the greatest moderation, if at all.

egar and add spice to them.

than this, and receive no harm.

ceptacles in the making of pickles.

who consume them.

objections, particularly those in which | Solon's laws, but advise the interested

on seedling white mulberry.

ble farm laborers.

The "Gentleman's Magazine" says

somewhat moist.

Fruit Culturist. Very few of our garden fruits are

the following terms: "Such gentlemen has been the progress of our republic. We began with short frugality, by means of which we became wealthy, and we end with luxury, which will beget poverty. We should therefore be satisfied with our beef and greens, that we may not have to return to our herrings.

The Earliest Art Form.

The peculiar interest which leads antiquaries to ransack the tombs of prime-val races, and which impels the daring traveler to follow the savage to his jungles, is the same as that which inyests with such an indescribable charm the earliest signs of intelligence in infants. We see there man in the rough. the real, the genuine human being.

The lessons taught us by these two conditions of humanity are also sing-ularly alike. This has lafely been much neglected as the currant. Its cultivation seems to be, in many inshown by Henri Havard in a most interesting manner as regards the ear-liest efforts at art. He has studied very stances, a matter of no consideration, young children of different nations and take care of themselves, and very little attention is bestowed on them afterfinds that in all the first attempt with the pencil is to draw a straight, upright Next the child will try to draw a and the plants often become the prey to line parallel to the first, but invariably insects, which soon destroy them. A fruit so generally admired for its good the two meet at the top. Then the infant hand connects these two lines at qualities, and its many excellent uses, and so universally cultivated that scarcely a garden exists in which it may not be found, should not be so the bottom, and thus forms a triangle. How the child arrives at the conception of these lines is a puzzle, as neither the straight line nor the triangle is seen in generally neglected. Indeed it is a

Turning to the race at large, M. Havthing like the vigor they can be made ard points out that this triangular form to attain by proper cultivation, the ap-plication of manure, and the proper is also that preferred by savage nations, as in the rude rock scratchings of North mode of pruning.

The current is perfectly hardy, and America and Siberia, in the shape of the arrow-head, the hut, the pyramid will grow in any situation and almost any soil, but that in which they proand the tumulus.

The figure of a man with a triangle for a head and another for his body is often seen in the primitive drawings of barbarous tribes and also in the earliest attempts of children; and that it is nothing new is show by one of the walls of Pompeil, where some child nigh two thousand years ago amused its leisure

probably be more general if sugar were hours by drawing just such a figure. not so cheap. There is, however, another advantage, which Darwin's re-Will not some of our readers test this interesting observation of the dis-tinguished French artist, and ascertain searches have proved-viz.: the action whether his discovery holds good for Every farmer who grows red clover for the American baby? Send us a num-ber of such earliest attempts and we the seed's sake is too familiar with the uncertainty of this crop, the seeds of will analyze and report about the inwhich ripen with most vexatious in-equality. Herr Haverlandt, who has followed up and confirmed the researchfantile artists.

A Sketch of Solon.

Chiengo Inter-Ocean. He was a native of Athens, having been born about 638 before Christ, and belonged to one of the most distinguished families of Attiea. In early life he was engaged in trade, and visited many parts of Greece and Asia as a traveling merchant, and gained distinction by his poems, and for his po-litical wisdom was reckoned one of the seven sages. He began his political the maturity of the lower flowrets career by recovering Salamis from the Megarians. The Athenians were tired with a tedious and difficult war that they conducted against the Megarians for the island of Salamis, and made a law that it should be death for any man, by writing or speaking, to assert that the city ought to recover it. lon felt the disgrace, and perceived that thousands of youth wished for somebody to begin, but did not dare to stir first for fear of the law. He counterfeited a distraction, and by his own family it was spread about the city that he was mad. Then he secretly composed a short poem, and, committing it to memory, went to the market place, and as the people gathered disease continues to this day. The silk about him, he got up on the herald's stand and sang the elegy. His friends commended it, and especially Pisistratus exhorted the citizens to obey his directions: then the law was rescinded. and war renewed under the leadership of Solon, with successful results. In Morus alba signifies white mulberry, 594 Solon was chosen archon or chief magistrate of Athens, and enjoyed to the full the confidence of the Athenians. The constitution of Solon, which made properly instead of birth the title of citizenship, and which was the prolude from cuttings or layers, some disease may be also propagated. We should recommend those having the interests of silk culture at heart, to rely chiefly to the subsequent democracy, was by a solemn oath of government and people, declared valid without alteration ten years. He obtained leave of absence for that period, visited Egypt and Cyprus, and returned to Athens prior to the first usurpation of Pisistratus, and amid violent dissentions was respected by all parties, but was unable to overrule the popular favor of his kinsman. As will be at once apparent, factured pickles has come to be universal, and not without reason. Yet even home made varieties are not without we are unable to go into the subject of

alum has been used to green them. Too reader to read Piutarch s "Lives."

A Nihilist Story. The St. Petersburg correspondent of the Paris Voltaire guarantees the authenticity of the following statement: Shortly after the opening of the Mos-compexhibition, which was recently inaugurated by the Grand Duke Valdimir a young man demanded an audience of the chief of the police at St. Petersburg. As he refused to state his errand to any of the subordinate officials, he was, after being searched, admitted to the presence of the general. He then stated that he was sent by the revolutionary party, and explained his mission in the following terms: "The emperor is prevented from going to Moscow by his fear of our schemes. His dread will cease to be justified then he grants a constitution. Then he needs fear no conspiracy, and can Sweet flag, horse-radish root, and mustard, are all good preservatives, of pickle, and can be added to the jars at in safety wherever he pleases. It has fallen to my lot to inform you if the emperor persists in his reaction by policy nothing can save him. Neither my friends nor myself wish to murder him treachously. Alexander III is warned as was Alexander II. We do dnot assassinate, but we render justice." At this point of the interview the po-lice officer seemed anxious to call in assistance, but the young nihilist stop-ped him, and added: "I do not wish to be subjected to the indignity of tor-ture. In coming here I have sacrificed my life. I could have killed you, but we do not commit murders uselessly. With these words the youth stepped back a few paces, and knocked two large buttons, with which his cuffs were fastened, against his forehead. The buttons, being full of an explosive

SLAVE MARKET. A Scene in Morocco.

Since my last letter I have had an opportunity of seeing the slave market here, which, however repulsive it may be to English ideas, is of no little interest as an indication of the habits and customs of the country. The fact is that everything here is looked at through the medium of ancient custom, and life elsewhere compared with the luxurious comforts of the harem. By the Mohammedan law no man is permitted to have more than four wives; but there is no limit but that of the purse to the number of female slaves who may be added to his establishment. The Sultan's la-dies are numbered by hundreds, if they do not indeed reach the four figuaes; and in proportion to his position and wealth the well to do Moor in like manner has a large or small harem estab-lishment. The Sultan has the privilege of conferring the honor of entering his harem upon whom he will, and any girls in the provinces who are more than ordinarily pretty are sent up to his court for his inspection, or sent to him as a complimentary present. Men in high positions, as the Vizier, are also often presented with ladies and being frequent very wealthy, complete their establishment by private contract, paying parhaps £200 for a girl they may admire. The ordinary well to do Moor, of whom there are a large number of the

merchant class, have to content themselves by buying in the open market, and consequently, the slave market is which form the bazar, or general market of the city, a place in which the higher class of Moor would not on other class of Moor woul er occasions deign to be seen As the afternoon wears on, however, they may be seen ambling down on their gaily caparisoned mules, with a slave walking behind them, to the entrance of the court, where they dismount, and recline in picturesque groups round the inclo-sure. About the same time arrive by twos and threes, those who are to be sold, being placed by the salesman in some small recesses or stalls opening on

to the court. On the occasion of which mention has been made there were about fifty or sixty persons of both sexes and all ages, most of them black as jet, and from their features evidently natives of the Soudan. some of whom were to be sold only in lots, with two or three children. These were the drudges for house and field work, the price of whom is always moderate, and strictly commensurate to the amount of work they are likely to be able to perform. But besides these there were two female figures who evidently excited no small amount of interest in the gray bearded old Moors who formed no small proportion of the purchasers. One of them was a closely vailed Moorish girl, whose features were revealed to inquiring customers, but who from a passing glance did not appear to be remarkable for her beauy: the other was a really pretty girl from the Province of Sus, whose colored cafton and green silk head-dress contrasted pleasantly with her olive complexion and long, black lashes. They were all neatly and tidily dressed bearing no sign of ill treatment or seant nourishment, and were treated with all consideration both by salesmen and purchasers, though the examination made by the latter of the teeth, arms, etc., of those they bid for was very repulsive to those unaccustomed to such

A Dog Miser. Chamber's Journal Instances of canine economy are by no means rare; but the account of a dog miser is, so far as our records extend, unique. Dandie, the animal referred to, was a Newfoundland dog, belonging to a gentleman in Edinburgh. It fre uently had money given to it, because, besides other interesting signs of sagacity, it would go to the baker's and buy its own bread. But Daudie received more money than his needs

called for, and so he took to hoarding it. This his master discovered in consequence of the dog appearing one day with a breakfast roll, when it was known that no one had given it any money. Suspicion aroused and search was made in the room where the dog slept. Dandie appeared quite unconcerned until his bed was approached when he seized the servant by her gown and tried to drag her away, and came so violent that his master had to hold him. Sevenpence-halfpenney was found hidden in the bed. Dandie did not forego his saving propensities even after this, but he exhibited a great dislike for the servant who had discovered his hoard, and in future was careful to select a different place of concealment. Stories of dogs who carry money to shops in order to obtain food are quite numerous; but the following incident which was communicated to the Bristol Mercury, is, if authentic, probably unparalled even in canine reords. A Bristol dog was allowed by a certain butcher to receive his meat on trust, the buther scoring each pennyworth supplied on a board with a piece of chalk. One day our canine friend, observing the man make two marks with the chalk instead of one, seized another piece of meat and despite all the efforts of the butcher to detain him, ran off home with both pieces in his

The True Wife. Oftentimes I have seen a tall ship glide by against the tide as if drawn some invisible bow line, with a hundred strong arms sulling it. Her sails were untilled, her streamers were drooping, she had neither side wheel nor stern wheel; still she moved on slowly, in serene triumph, as with her own life. Bus I knew that on the other side of the other side of the ship, hidden beneath the great bulk that swam so majestically there was a little toilsome steam tug. And so I have known more than one genius, high-decked, full-freighted, idlesailed, gav-pennoned, but that for the bare, toiling arms and brave, warm-beating heart of the faithful little wife that nestles close to him, so that no wind or wave could part them, would have gone down the stream and have een heard of no more.

Teacher-"What is a score?" Pupil reacher—"What is a score?" Pupil—"The number of runs made at a cricket match." Teacher—"No, no; what I mean is, how much does a score signify numerically. What idea does it give you? That is to say; if I were to tell you I had a score of horses what would you think? Pupil—"Please marm, I should think you was stuffin' me."

Ima, and dropped on his knees at the bedside. "Oh, God, make me a good boy to-night, amen." "Is that all," asked his mother. "Don't you want to be a good boy to-morrow, too?" You can't help being good when you are asleep, you know." "I wish I could," was the response, with the twinklingest twinkle in his eyes. Wasn't that a "clear boy?"

DOMESTIC RECIPES.

CELERY SOUP .- Make a good broth of a shank of beef and let it stand over night. Skim off all the fat and thicken the broth with a little flour mixed with water. Cut into small pieces; add one large or two small bunches of celery, and boil into the soup until tender. Season with salt and pepper. Just before serving add a cupful of rich cream.

HARD-MONEY CARE. -Gold Part-Take two cups of sugar, a scant cup of butter, and work together to a cream, then add the yolks of eight eggs, four cups of flour and one tablespoonful of corn starch; one cup of sour milk, with a teaspoonful of soda in it, added the last thing, except the flavor, which may be lemon and vanilla. Part-Take two cups of sugar and one of butter, four cups of flour and I table. spoonful of corn starch, the whites of eight eggs, one cup of sour milk, tea-spoonful of soda; flavor with almond or peach. Put in the baking pan alternately one spoonful of gold and one of

FROSTED CURRANTS. -Pick fine, even bunches, and dip them one at a time into a mixture of frothed white of egg and a very little cold water; drain mean?" "Ye ken, sir, we cannot see them until nearly dry, and dip them in pulverized sugar; repeat the dip in buy candles." "Ay, sir," replied sugar once or twice, and lay them on white paper to dry. They will make cost might o'ergang the profit. a beautiful garnish for jellies and charlottes, and look well heaped in a dish a highly patronized institution. The by themselves or with other fruit. Plums and grapes are very nice frosted three days in every week, opens out of in the same way. Currants mixed with the labyrinth of small, narrow streets a sufficient quantity of raspberries, put

MOONSHINE. -This dessert combines a pretty appearance with palatable flavor, and is a good substitute for ice cream. Beat the whites of six eggs in broad plate to a very stiff froth, then add gradually six tablespoons of pow-dered sugar, beating for not less than thirty minutes; then beat in about one heaping tablespoon of perserved peaches cut in tiny bits (soft, ripe fresh fruit is better if you can get it, or some use one cup of jelly.) Set on ice until thoroughly cooled. In serving, you more of dem leetle hoks pour in each saucer some rich cream sweetened and flavored with vanilla. and on the cream place a liberal portion of the moonshine. This quantity

is enough for eight persons. CHICKEN PIE. - Take two full-grown chickens, join them and cat the backbone, etc., as small as convenient. Boil them with a few slices of salt pork in water enough to cover them; let them boil quite tender, then take out the breastbone. After they boil, and the seum is taken off, put in a little onion cut very fine, not enough to taste distinctly, but just enough to flavor a little. Rub some parsley very fine when dry, or cut fine when green: this gives a pleasant flavor. Season well with pepper and salt, and a few ounces of good fresh butter. When all is cooked well have liquid enough to cover the chicken, then beat two eggs and stir in some thick cream. Line a dish with erust, put in the chicken and liquid: then cover with a crust. Bake till the crust is done, and you will have a good chicken pie.

BAVARIAN BISCUITS. - Ingredients: pound butter, 1 pound powdered white sugar, eight eggs, 12 ounces flour, 4 ounces ground almonds, 2 ounces tachio nuts, 2 ounces preserved cher-ries, a glass of brandy and a pot of red current jelly. How to use them: Beat the butter to a cream, add the powdered sugar, well beat it up, then add the eggs one at a time until all are used, add the almonds, the brandy and the flour; spread out on a baking-tin about half an inch thick, bake a light ed let get cold, then slit the cake in two. spread some jam between it, then put force, saying that the Legislature the pieces together, spread some currant jelly on the top, sprinkle the chopped pistachio nuts over it, cut in- ruin it?" "I kept one of the most to long strips, place half a dried cherry

on the top of each. SWEETBREADS .- Throw them cold water the moment they come from Then throw them into salted boiling water and let them boil about twenty minutes, or until tender. Throw them into cold water and let them remain two or three minute. After blanching them in this way remove the skin and over the sleeper under the sleeper little pipes, and let them remain on ice until the sleeper which carries the until you are ready to cook them. Put a tablespoonful of light brown sugar the sleeper in the sleeper by striking and a teaspoonful of water into a por- the sleeper under the sleeper, and celain saucepan, and let it melt and assume a rich, brown color, taking care, sleeper. however, not to let it blacken or burn. Then add half a teacupful of water and a pinch of salt. Stir this caramel well en clouds, and a breeze carrying icifor a few minutes, then pour it boiling hot over the well-beaten yolk of an her long brown locks. But she hest-egg. Brush the sweetbreads over with tated not. She pressed forward, drivthis and let them dry, brush them again en by a resistless impulse, and and let them dry, and repeat this the glance at her determined face plainly third time. Then put them in the oven, with a little of the water in which they were boiled in the bottom of the trimming cut bias to match, if she pan. Let them bake until nicely overhauled every dry goods store in browned, basting frequently. To fry sweetbreads, cut them into pieces the size of an oyster, or fry them whole Season with pepper and salt, egg and bread-crumb them and fry them in boiling lard. Tomato sauce, stewed mushrooms, asparagus, green peas, maccaroni, etc., are favorite accompaniments.

Electric Tricycles.

Demorest for August. The roads are so much better in England than here that the tricycle is often used for journeyings from point to point. The Cambridge professors go to Gerton College, a mile and a half distant, to lecture to young women.

There is a kind called the "Sociable," fish with incredi patronize it when they are obliged to upon which a lady and gentleman can sit and propel themselves at six, eight, with a heart of fire and arms of iron, that was tugging it bravely on, and I and sometimes ten miles an hour. But knew that if the little steam-tug nnand sometimes ten miles an hour. But now an inventor has come forward and declares that by using Faure's cleetric battery as a motor, the tricycle can be used without fatigue and at small cost. It is predicted that these machines will in time prove a formidable rival to the railways, and will seriously diminish the use of horses upon was to turn a someors with and strike. twined its arms and left the ship, it and declares that by using Faure's would wallow and roll about, and drift electric battery as a motor, the tricycle hither and thither, and go off with the can be used without fatigue and at reFuent tide, no man knows whither. small cost. It is predicted that these riously diminish the use of horses upon roads. It can be made to carry a small load, and can be used wherever there are no rocks or rough stones So, all hail to the coming tricycle!

The little fellow had just had the dust and grime of the day's play washed off him, and dropped on his knees at the bedside. "Oh, God, make me a good WIT AND HUMOR.

An old writer says: "No man is ful-y understood until after his death." No one wants to die, however, for the purpose of explaining himself.

"Brown!" he elaculated. "Well, I don't want to say anything against Brown's honesty, but I'll tell you this: The authorities thought it proper to re-move the State line when Brown moved near the border. I don't say that there was any danger of Brown stealing it, but-well, see the authorities," and he borrowed another chew of tobacco on account.

Caramels and Aloes,-They were courting. "What makes the stars so dim to-night?" she said softly. "Your eyes are so much brighter," he whis-pered, pressing her hand. They are married now, "I wonder how many telegraph poles it would take to reach "I wonder how many the stars from here?" she said musingly. "One, if it was long enough," he growled. "Why don't you talk com-mon sense?"

"Well John," said a minister to one of his hearers, "I hope you hold family worship regularly?" "Ay sir," an-"Ay sir," an swered John, "in the time o' year o't!" "In the time o' year o't! What do you John, "but in that case I'm afraid the

The Boston "Post" says that two dressy vidows past middle age chanced to confront weeds in the aisle of a Washington street car, both being in waiting for a vacant seat. One at length being vacated, the forward sponded indignantly: "Take it yourself; I'm as young as you are, madam.

Some years ago at a public dinner, a Dutchman just from Holland was one of the company; and during the banquet he paid so much attention to a roasted sucking pig immediately in front of his plate that he devoured the entire animal. As he finished the last morsel, unctuous and savory, a bustling waiter asked bim what he would plied the feeder. "I'll dank you for von more of dem leetle hoks."

A store has a sign which reads: "This is a tin store." An old incorinte staggered in recently and after a good deal of fumbling in his pocket, put five cents on the counter, want?" asked the proprietor indig-namly. "Waswaswant as a disd-drink?" "This is not a liquor saloon," "Wha-wha-what!" said the drunken man as tonished. "Way, Jo Jo-Jones said I could get a horn here!"

Pat borrowed some money of friend, and was unable to pay it back when he came for it; and the friend begame very angry and said: "Now, Pat, if you don't pay me that money by next Monday, I shall give you a thrashing." The next day, as Pat was strolling along the street, he jostled a man, who cried out, "Look out what you are doing or I'll knock you into the middle of next week." ·Be inbers! an' I wish ye wad sorr; for then I would be over Mundy.'

Somewhat mixed: A gentleman who had spent half the winter at Washington endeavoring to get a private bill counter with the hotel-keeper, "I left it unpaid."

An outrage: A shabby looking cusomer came into the Tixus Siftings ofbrown in a moderate oven; when bak-ed let get cold, then slit the cake in two, bave himself appointed on the police ruined his business. "What was your business and how did the legislature flourishing gambling rooms in Austin and the legislators broke it up by adinto journing and going home."

Sleepers: A sleeper is one market and let them remain an hour. sleeps. A sleeper is that in which the sleeper sleeps. A sleeper is that on which the sleeper which carries the steeper while he sleeps runs. fore while the sleeper sleeps in the sleeper the sleeper carries the sleeper sleeper jumps off the sleeper and wakes

The air was permeated with a snow cles in its onward sweep played with her long brown locks. But she hesishowed that she was resolved, resolved-to get five yards of velve town, and we presume she did.

A Legend of Lapland.

White Sea Peninsula. The legend is very familiar through out Archangel province and among the Lapps. Anika came yearly to take tribute of the fishers. None knew of his coming or going, but he was always seen on the shore when the boats

came in from the sea.

He periodically challenged the fisherman to fight, but his enormous size frightened them. For many years he frightened them. One day was the terror of Bibatschi. a young man presented himself and induced the fisherman to take him fish

On landing, the stranger cleaned the fish with incredible rapidity, a fisher-man's being wet, the youth squeezed them between his hands, crushing them to dust, while the fisherman mar-

was to turn a somersault and strike his enemy in the chest with his feet. Anika took the first turn and struck

the youth, who did not budge. A second blow and the young man recoiled a yard; the third time, a fathom. It was the stranger's turn now. At the first somersault he drove the Viking back a fathom; at the second three fathoms; at the third, he flung the huge sea-robber seven fathoms outside the ring, dead.

They buried him, and erected th stone heap over him. "Thank God, each of you." said the youth, "your enemy is no more. Henceforth none shall molest your fishing. God be with you." Then he disappeared.

INTRODUCTION.

The Mucous Membrane

From *Dr. N. H. Wolfe's Medical Commo The Cause and Cure of Consumption, Ca

tarrh, Asthma, Etc. LETTER L. While men claim the right to reason

upon matters that affect their moral, mental and physical welfare, every effort to enlighten their understanding should be encouraged.
Science has made many valuable discoveries, and given an impetus to mod-ern research without a parallel in the

history of the race. Every industry has been stimulated to a more perfect development. The art of living is better understood; luxuries have multiplied. and criticism is confind to the simple "cut bono?" The spirit of the golden age is here, the age of reason and comion sense. Good health is a matter of much im-

portance to every one. Its attainment is the highest reach in the art of living. Taking care of it is the very essence of a liberal education. There is no good reason why the principles upon which it depends should be concealed. Surely it is better to educate a man in the morality of hygiene than to cram his orain with sickly sentiment. Much has been achieved in all the

learned professions, excepting that of medicine. Physicians have not taught he people how to preserve good health. Surely it is not a compromise of manhood to instruct the ignorant how to avoid suffering. A great worker has said, "At no time does man seem more exalted and godlike than when he is healing the sick. The medical profession engage in politics and devote much time to useless literature. The people, without practical knowledge of the nature, cause and cure of disease. are left in the hands of the nostrum vender, who flourishes and makes such use of his privileges as to bring reproach upon the name of "Doctor."

It is time to ask what duty the physician owes to the sick. We think he should not only prescribe medicine, but also instruct his patient in the principles of pathology and hygiene.

With full confidence that the public will appreciate efforts in this direction, will describe the most common diseases of the organs of respiration, and point out what I concieve to be the st remedies for treating them.

When I speak of the organs of respiration, I mean the nose, throat, larynx, trachea, bronchial tubes and air ells of the lungs. All these are adjacent to each other and are covered with a homogeneous membrane, whose function is of the first importance in maintaining the phenomena of life. is not important to describe minutely the histological structure of this membrane, but it will be of great service to the reader to know something of its general anatomy, functions, and diseases to which it is liable.

If spread upon a common plane this membrane would be large enough to cover the entire body several times. An almost infinite number of hair-like tubes, "thick as fur on a cat's back," covers its entire surface: from these tubes exudes a watery, transparent mucous, which keeps the face of it warm and wet. Every breath taken into the lungs passes over this surface. Were through Congress, returned to the it not for this the air cells would soon bosom of his family a sadder and a wiser man. Shortly after his arrival he the lungs be destroyed by fiery inflamma was met by a friend, who greeted him tion. The membrane prepares the air warmly: "Gad to see you back again. How about your bill?" "Bill—bill?" to it heat and moisture. Such parts as said the disappointed solicitor, confusedly, with a dim recollection of an en- | ture are absorbed: just as the nutritive parts of food are taken up by the villi in the alimentary canal to sustain the physical organization. The analogy is perfect.

I will next consider the diseases to which this membrane is liable

*Dr. Wolfe, the author of this valuable work on the Cause and Cure of Consumption, etc., is an old and highly respected physician of Cincinnati, where he has been located for twenty-five years. His practice is confined exclusively to the treatment of Consumption. Asthma, Bronchitis, Nasal Catarrh, and kindred maladies of the nose, throat, and lungs. He has patients in all parts of the United States, who consult with him by letter, and receive his medicines by express. The doctor will send a copy of his Common Sense Book on the Cause and Cure of Consumption, etc., by mail, FREE, to any person who will send Lis name and post-office address, and nine cents in stamps to pay post-The Doctor's address is, Smith Street Cincinnati. O.

George Washington never told a lie; but it must be remembered that he entered politics when the country was very new.

A man without secrecy is an open letter for every one to read. He who says all he likes will often hear what he does not like.

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